

.....*Something Special...*

GODDESS SELENE 25

Pyrat XO Rum, Beebop Liqueur
Agave, Lemon, Aromatic Bitters

FEATURED COCKTAILS 16

A Selection of our Bar Team's Favorites

FLOR DE VANILLA

Citrus & Vanilla Infused Bourbon, White Rum
Cointreau, Lemon, Ginger

AUTUMN'S SUN

Blood Orange Rooibos Bourbon
Vanilla, Honey, Lemon, Allspice Dram

CONQUISTADOR

Reposado Tequila, Pomegranate
Cinnamon, Yuzu, Laphroaig

THE GOOD APPLE

Calvados, Apple, Honey
Lemon, Habanero, Red Wine

CITRONELLA

Lemongrass, Grapefruit & Rosemary Infused Gin
House-made Tonic Water

TAKE ME HOME

Gin, Carpano Bianco
Cinnamon Agave, Bitters

ALPINO

Aged Rum, Hazelnut, Braulio
Lemon, Honey, Chocolate Bitters

SAPORE VERO

Rye Whiskey, Carpano Bianco
Amaro Montenegro, Luxardo Maraschino

COCKTAIL SERIES 18

Served table side in vintage cigar box

BARREL AGED

London Dry Gin, Cocchi Americano, Carpano Bianco
Lemon Bitters

Aged in a new American oak barrel for 20 days

SMOKED

Rye Whiskey, Peychaud's Bitters, Sugar
Smoked tableside with a mixture of spices and oak chips

ROBUSTO

London Dry Gin, Amaro Erborista, Campari
Gran Classico, Cocchi Vermouth, Dash of Laphroaig

TWINKLERS 16

Indulge, celebrate and bring a twinkle to your eye

FOREIGN POLICY

London Dry Gin, Green Chartreuse, Limoncello
Honey, Lemon, Prosecco

BELLAGIO

Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

PIACERE

White Rum, Aperol, Spiced Syrup, Lemon, Prosecco

CLASSIC COCKTAILS 16

*A salute to "The Professor" Jerry Thomas and Harry Craddock,
pioneers of the American bar*

AVIATION

Plymouth Gin, Luxardo Maraschino
Crème de Violette, Lemon Juice

PAPER PLANE

Bourbon, Aperol, Amaro Nonino, Lemon

APEROL SPRITZ

Aperol, Club Soda, Prosecco

MOCKTAILS 10

Selection of our non-alcoholic concoctions

EVE'S TEMPTATION

Cranberry, Lemon, Apple Cider, Soda Water

POMPELMO FRIZZANTE

Grapefruit, Agave, Lime
Club Soda

SPICED MELOGRANO

Spiced Syrup, Pomegranate
Lemon, Club Soda

SPUMANTI

Clara C, <i>da FT, Prosecco</i> , Veneto, NV	12
Contratto, <i>Millesimato, Extra Brut</i> , Piemonte 2011	20
Gimonnet-Gonet, 'Tradition', <i>Brut</i> , Champagne NV	28
Canard Duchêne, <i>Brut Rosé</i> , Champagne NV	34

BIANCHI / ROSATI

Grillo, Colosi, Terre Siciliane 2016	12
Rosé , Aglianico, San Salvatore, Vetere, Campania 2016	14
Pinot Grigio, LaVis, <i>da FT</i> , Trentino 2015	14
Kerner, Abbazia di Novacella, Alto-Adige 2016	16
Sauv Blanc, Reverdy-Ducroux, <i>Beuroy</i> , Sancerre 2016	17
Chardonnay, Marchand-Tawse, Chablis 2012	19
Falanghina Biancolella, M. Cuomo, <i>Ravello</i> , Campania 2016	24
Chardonnay, Antica, Napa Valley 2014	25

ROSSI

Nero d'Avola Frappato, Paolo Cali, <i>Manene</i> , Cerasuolo di Vittoria 2013	13
Garnacha, Bodegas Breca, <i>Old Vines</i> , Calatayud 2014	15
Barbera, Castello di Neive, <i>Santo Stefano</i> , Alba 2015	16
Cab Sauv Merlot Petit Verdot, Tolaini, Toscana 2015	19
Nebbiolo, Cascina del Torcc, Barolo 2012	25
Pinot Noir, Zito Family, Santa Maria Valley, CA 2008	28
Cab Sauv, Browne Family, Columbia Valley, WA 2014	28
Sangiovese, Col d'Orcia, Brunello di Montalcino 2011	35

BIRRE

Alhambra Reserva Roja, Spain	9
Franziskaner, Hefe-Weissbier, Germany	9
Moretti L'Autentica, Lager, Italy	9
Victory Hop Devil, IPA, Downingtown, PA	10
Goose Island, Matilda, '16, Belgian Pale Ale, Chicago	12
Orval Trappist Ale, Gaume, Belgium	14

FRUTTI di MARE

SIX OYSTERS ON THE HALF SHELL	20
TIGER PRAWNS	24
HALF LOBSTER COCKTAIL	24

SAN GIORGIO 50

Oysters, Clams, Tiger Prawns, Mussels, Langoustine, Tuna Tartare

Serves 1-2

ANCONA 95

*Oysters, Clams, Mussels, Lobster, Tiger Prawns, Sea Urchin
Sea Scallop, King Crab, Langoustines, Tuna Tartare*

Serves 2-3

SAN BENEDETTO 250

*Oysters, Clams, Tiger Prawns, Mussels, Lobster, Sea Urchin
Sea Scallop, Langoustines, King Crab, Tuna Tartare
1oz Transmontanus Caviar*

Serves 4-6

ANTIPASTI

INSALATA delle VENDEMMIE	20
<i>Roasted Squash, Champagne Grapes, Pecorino</i>	
BURRATA	20
<i>Porcini Mushroom Conserva, Manodori Balsamic</i>	
*BIGEYE TUNA CARPACCIO	22
<i>Artichoke Barigoule, Taggiasca Olives Calabrese Chile</i>	

PASTA

GRAGNANO SPAGHETTI alla CHITARRA	28
<i>Littleneck Clams, San Marzano Tomatoes</i>	
SARDINIAN RICOTTA CAVATELLI	24
<i>Cherry Tomatoes, Wild Mushrooms, Basil</i>	
FIOLA MARE LOBSTER RAVIOLI	54
<i>Ginger, Chives</i>	

SIMPLY GRILLED

Served with Salsa Verde, Lemon, Sea Salt, Olive Oil

WILD CALAMARI	25/LB
BRANZINO	36
ADRIATIC MIXED GRILLED SEAFOOD	60/PER

SPUNTINI

FIOLA MARE SMOKED SALMON	24
<i>Pickled Red Onions, Burrata, Salmon Roe</i>	
FIOLA MARE LOBSTER ROLL	30
<i>Maine Lobster, Calabrese Aioli, Brioche Bun</i>	